CREAM DRESSING

THE family was united on cream dressing for the lettuce, and the eighteen-year-old daughter was delegated to prepare it. We watched her as she stirred in the ingredients, and we praised her as we partook of it at the meal. Not having knowledge or skill about such things, I cannot expect to tell how she made such delicious cream dressing, but I can tell what she put into the bowl, and I also can say, quite truthfully, that what came out of the bowl afterwards was very good indeed.

There was a good deal of sugar; a little ground mustard; a pinch of salt; and cream enough to fill the bowl half full. At this stage the dressing looked very thin and tasted but little like what we expected to be set before us. All our stirring did not seem to make it any better; but we persevered according to directions until at last the young lady announced that the dressing was ready and that we could all be seated at the table. Then, wiser than us all, she turned to the vinegar jug and measured out one tablespoonful of its contents and stirred it into the bowl. Instead of the thin, sickly, sweetish liquid, we had a bowl full of thick, rich, creamy dressing, tart and good and ready to be set before the family.

It was the vinegar, we all said; but sister said, "No, it was not the vinegar that made the dressing. The vinegar did its part, and it was necessary to add it, but the other ingredients also were necessary. It is because the vinegar came so unexpectedly and seemed so out of place, and still did such good work, that you noticed it. The vinegar did not make the cream dressing, but you could not have cream dressing without it."

That satisfied us, of course, since the dressing turned out to be just what we wanted; but the mother, older both in years and experience, and knowing something of the lives of her children and the trials and tests both within and without their souls, added in her quiet way: "And it is not only in cream dressing that vinegar must have a place. What comes most unexpectedly often proves to be the very thing needed to produce the best results. Many of us would be satisfied with the sugar and cream in life, but it takes the sharp, cutting vinegar that often goes into the very soul to smooth and enrich the character, until it satisfies the One for whom it is being prepared. Do not try too hard to avoid the sharp, disagreeable things of life; meet them and accept them in the spirit of true manhood and womanhood, and they will do their good work in you, and there will come forth a soul fit to stand before the King."

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ose grains in guns, then apply an hour
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